

Applicant: STEHOUWER et al.
Application No.: Unassigned
Filing Date: Herewith
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B. Amendments to the Claims:

Please amend the claims as follows:

Claim 1. (currently amended): Gelatine free dairy dessert comprising less than 10% w/w fat and an unsaturated emulsifier, wherein characterised in that the unsaturated emulsifier comprises a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids and is present in an amount of 0,2-2,5 % w/w and the emulsifier, based on the total weight content thereof..

Claim 2. (currently amended): Dessert according to claim 1, comprising 0,6-2,5 w/w%, ~~preferably 0,8-2,5 w/w% and more preferably 1,0-2,0 w/w%~~ unsaturated emulsifier.

Claim 3. (currently amended): Dessert according to claim 1 ~~or 2~~, wherein the emulsifier, based on the total weight content of emulsifier, comprises 50-100 w/w%, ~~preferably 50-95 w/w%~~ unsaturated monoglycerides.

Claim 4. (currently amended): Dessert according to claim 1 ~~any of the preceeding claims~~, comprising 0-10 w/w% milk- and/or soy protein, ~~preferably wherein the milk protein[[,]] most preferably chosen from~~ is selected from the group consisting of casein and caseinate.

Claim 5. (currently amended): Dessert according to claim 1 ~~any of the preceding claims~~, wherein the dessert comprises 0-15 w/w% carbohydrate, ~~preferably chosen from~~ wherein the carbohydrate is selected from the group[[,]] consisting of glucose, glucose solids, sucrose, fructose, maltodextrins, lactose, starch, modified starch, artificial starch or a combination of two or more thereof.

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Claim 6. (currently amended): Dessert according to claim 1 ~~any of the preceeding~~
~~claims~~, wherein the dessert comprises a hydrocolloid[[,]] ~~preferably in the range of 0-10 w/w%.~~

Claim 7. (original): Dessert according to claim 6, wherein the hydrocolloid is chosen
from the group, consisting of galactomannans, carrageenan, carboxymethylcellulose, starch,
modified starch or a combination of 2 or more thereof.

Claim 8. (currently amended): Dessert according to claim 1 ~~any of the preceding claims~~,
wherein the dessert is an aerated dessert.

Claim 9. (currently amended): Composition for use as a gelatin replacer[[,]] ~~in particular~~
in dairy desserts, comprising 4-100 w/w% unsaturated emulsifier, comprising a mixture of
mono- and diglyceride glycerol esters of unsaturated fatty acids, 1-30 w/w% spray drying aid
and 3-90 w/w% filling agent.

Claim 10. (currently amended): Composition according to claim 9, wherein the
composition comprises:

20-70 ~~w/w%~~, preferably 30-50 w/w%[[,]] unsaturated emulsifier,

2-10 ~~w/w%~~, preferably 4-8 w/w% milk- or soy protein[[,]] ~~preferably milk protein, most~~
~~preferably comprising caseinate~~, and

20-78 ~~w/w%~~, preferably 42-66 w/w% carbohydrates.

Claim 11. (currently amended): Composition according to claim 9 ~~or 10~~, further
comprising:

0-50 ~~w/w%~~, preferably 0-25 w/w% hydrocolloids, wherein the hydrocolloids are selected
from the group consisting of ~~chosen from~~ carrageenan, guar gum, carboxymethyl cellulose,
modified starches, pectin and alginate,

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~~0-50 w/w%, preferably 0-25 w/w% fat, wherein the fat is selected from the group consisting of chosen from~~ milk fat, butter fat and vegetable fat, and

~~0-40 w/w%, preferably 5-20 w/w% additional emulsifier[[,]] preferably comprising saturated emulsifier.~~

Claim 12. (currently amended): Composition according to claim 9 ~~any of the claims 9-11~~, the composition being spray dried.

Claim 13. (currently amended): Method for the preparation of a ~~the~~ composition according to ~~any of the claims 9-12~~ for use as a gelatin replacer in dairy desserts, comprising the steps of:

- a) preparing a liquid fat phase comprising the unsaturated emulsifier and optionally the fat,
- b) preparing a water phase comprising the filling agent,
the spray drying aid being comprised in liquid or fat phase or both,
- c) combining the fat phase of a) and the water phase b), and, optionally,
- d) homogenising the mixture of c), and/or, optionally,
- e) spray drying the homogenate of d),

wherein the composition comprises 4-100 w/w% unsaturated emulsifier, comprising a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids, 1-30 w/w% spray drying aid and 3-90 w/w% filling agent.

Claim 14. (new): Dessert according to claim 1, comprising 0,8-2,5 w/w% unsaturated emulsifier.

Claim 15. (new): Dessert according to claim 1, comprising 1,0-2,0 w/w% unsaturated emulsifier.

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Claim 16. (new): Dessert according to claim 1, wherein the emulsifier, based on the total weight content of emulsifier, comprises 50-95 w/w% unsaturated monoglycerides.

Claim 17. (new): Dessert according to claim 1, wherein the dessert comprises a hydrocolloid, wherein the hydrocolloid is present in the range of 0-10 w/w%.

Claim 18. (new): Composition according to claim 9, wherein the composition comprises:
30-50 w/w%, unsaturated emulsifier,
4-8 w/w% milk- or soy protein, and
42-66 w/w% carbohydrates.

Claim 19. (new): Composition according to claim 9, further comprising:
0-25 w/w% hydrocolloids, wherein the hydrocolloids are selected from the group consisting of carrageenan, guar gum, carboxymethyl cellulose, modified starches, pectin and alginate,
0-25 w/w% fat, wherein the fat is selected from the group consisting of chosen from milk fat, butter fat and vegetable fat, and
5-20 w/w% additional emulsifier.

Claim 20. (new): Composition according to claim 10, wherein milk protein comprises caseinate.

Claim 21. (new): Composition according to claim 18, wherein milk protein comprises caseinate.